

Kanu Chardonnay 1998

Golden hay in colour with a lemony tinge. Cinnamon, nougat, vanilla and toasted almonds on the nose. Smooth and buttery on the palate with tones of citrus, lemon peel and spice. Full, concentrated finish. Drinking well now but will gain in intricacy for three to five years. Enjoy with fresh grilled tuna; peppered mackerel; roast duck; pheasant; honey glazed roast pork; veal fillet in a creamy sauce; cheese fondue; and Thai style mussels.

variety : Chardonnay | Chardonnay

winery : Kanu Wines

winemaker : Teddy Hall

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : g/l pH : 3.47 ta : 5.8 g/l

pack : Bottle

ageing : Will age well over the next 3 to 5 years.

